

A la Carte Menu

Starters

Crab Thermidor Orzo

Orzo Pasta with Crab, Thermidor Sauce & Parmesan Cheese **£13.95**
(1)(2)(4)(7)(9)(10)(12)

Scallops & King Prawns sautéed with Nduja Sausage **£16.95** (2)(12)(14)

Citrus cured Salmon with pickled Ginger & Citrus Dressing **£14.95**
(4)(12)

Sautéed Chicken Livers on Bruschetta with Rosemary, Garlic, & Red Wine **£12.50** (1)(7)(12)

Bang Bang Chicken with a Garlic, Coriander, Sesame & Sweet Chilli, Dressing **£12.50**
(1)(3)(5)(6)(9)(10)(11)(12)

Whipped Goats Cheese with poached Muscat Pear, Honey, Walnut Crumble **£11.95** (7)(8)(12)

Homemade Soup of the Moment
£9.50 (6)(7)(9)

Main Courses

Mixed Fish & Prawns poached in a fragrant Broth of Lemon Grass, Garlic, Chilli & Ginger, finished with Coconut & served with Red Peppers & Onions, Jasmine Rice **£33.50**
(2)(4)(6)(7)

Fillet of Seabass sautéed with Mint, Pine Nuts, Garlic, Lilliput Capers, Courgette, Tomato & Spring Onions, finished with Olive Oil, Dauphinoise Potato **£32.50**
(4)(7)(8)(12)

Fish of the Moment (M.P)

whatever is good today!

Cauliflower, Leek & Homity Pie in puff Pastry with roast Cherry Tomatoes and a Godminster Cheddar Sauce finished with Cream **£23.95**
(7)(9)(12)

Confit of Duck with a Red Wine & Port Sauce,
Honey roasted Vegetables & Dauphinoise Potato **£27.50**
(7)(9)(12)

Pan-fried Fillet of Venison, cooked rare, served with a Mulberry & Red Wine Sauce, creamed Celariac, Dauphinoise Potato **£32.95** (7)(9)(12)

Dartmoor Rib Eye Steak 9-10oz with pan juices & a Cream & Green Peppercorn Sauce, Dauphinoise Potato **£38.50**
(7)(9)(10)(12)

All dishes are served with complimentary Bread & Butter
(1)(5)(6)(7)(8)(11)(13)

Side Dishes

Extra Bread £3.00 Olives £4.95
Mixed Salad £4.8 (9)(10)(12)
Skinny Chips £3.95 Peas £3.60 (7)
Creamed Leeks & Bacon £4.80 (7)
Melange of Green Vegetables £4.90 (7)
Steamed Spinach £5.20 (7)

A 10% discretionary service charge will be applied to your bill for parties of 6 or more.

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Homemade Desserts all at £10.50

Salted Caramel Chocolate Ganache,
caramelised Hazelnuts
(3)(7)(8)

Nutty Olive Oil Cake
Pistachio and Almond Olive Oil Cake
with Honey & double Cream (3)(7)(8)

Classic Tarte Tatin
Apple upside down Puff Pastry Tart
served with Clotted Cream
(1)(7)

Torte Sbriciolata
Scicilian Lemon Crumble Pudding
with double Cream (1)(3)(7)

Baileys Mudslide Liquid Dessert
A blend of Baileys Irish Cream,
Vodka, Expré Coffee Liqueur &
Double Cream topped with shaved
Chocolate **£11.90** (6)(7)(12)

Espresso Martini
Blended Vodka, Espresso Coffee &
Expré Coffee Liqueur **£12.50** (12)

Chef's Cheeses of the Moment
£14.75
with Quince Jam, Grapes & Biscuits
(1)(6)(7)(8)(9)(11)(12)

After Dinner Drinks (12)

Berton Vineyard Botrytis Semillon,
Australia - 100ml glass **£12.50**
Deep & golden, rich & honeyed with
flavours of pear, apple & apricot.

Ch. Bastor-Lamontagne, Sauternes,
France - 100m Glass **£13.90**
Citrus attack with more exotic notes
of guava and creamy peach with a
hint of honey from the Semillon.

Campbells Rutherglen Muscat,
Australia - 100ml glass **£15.50**
Heart-warming, tasting of fig, toasted
almond and black muscatel. Sweet
and sticky.

Taylor's Late Bottled Vintage
Ruby Port 50ml glass £4.50
Ruby red, full bodied & fruity
with blackcurrant & cherry aromas. (12)

Taylor's (10 Year old) Tawny
Port 50ml glass £6.85
10 years matured in oak, gives this
port a subtle nuttiness, ripe berry
flavours and mellow chocolate notes.

Coffees & Teas

All served with our delicious homemade Chocolate
Brownies (1)(3)(7)

Italian roast Americano with or
without Caffeine **£4.70**
Extra Shot **£1.60** Cappuccino **£5.10**
Single/ Double Espresso **£3.60/£4.80**
Flat White/ Café Latte **£5.30**
Liqueur Coffee **£9.50**
Yorkshire Breakfast Tea **£4.50**
Peppermint/Chamomile/
Earl Grey Tea **£4.80**